

COVALLI

PROSECCO

D.O.C.



SOILS: The vineyards are planted on alkaline sandstone with a good amount of stone composition.

WINE ANALYSIS: pH 3.28, Total acidity 5.8 g/l, Residual Sugar 16 g/l, Gauge pressure 5.5 bar

WINEMAKING: Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to settle in stainless steel tanks and after approx. 14 hours the limpid part of the must is separated from the deposit and fermentation starts. The vinification process takes between 14-19 days in stainless steel vats and controlled temperatures. The sparkling process is made with Charmat method in steel autoclave in compliance with the regulation of the region. This produces an extra dry young wine perfect for all occasions.

NOTES: Fine bubbles with a deep golden straw color with notes of green apple and peach on the nose as well as the palate. Good acidity, full-bodied, well balanced and very pleasant to drink.

SERVE: Serve Chilled

